

Fond du Lac County Health Department

160 S. Macy St, Fond du Lac, WI 54935 Phone: 920-929-3085 | Fax: 920-929-3102 | www.fdlco.wi.gov



FOR CENTRAL OFFICE USE ONLY				
LICENSE NO.				
DATE ISSUED				
EXPIRES				
FEE(S) PAID				

Fond du Lac County Health Department

RESTAURANT & RETAIL FOOD LICENSE APPLICATION

Wis Stat Ch. 97, 254.61, WI Admin Code ATCP 75

Your facility may NOT begin operations or sell, prepare, or store food until your business has been inspected and the license is released. Please complete this form, submit a physical layout and menu for your facility. Notify the Health Department of plans to operate at least 30 days prior to planned operational date.

ESTABLISHMENT NAME		CONTACT PERSON	ESTAE	BLISHMENT PHONE:			
			() -			
ESTABLISHMENT STREET ADDRESS		CITY	STATE	ZIP			
LEGAL LICENSEE (such as name of sole proprietor, partnership	, LLC, LLF	P, or Inc.)	LEGAL	L LICENSEE PHONE:			
		1	() -			
LEGAL LICENSEE STREET ADDRESS		CITY	STATE	E ZIP			
E-MAIL ADDRESS			DATE OF O	PERATION			
LICENSE INFORMATION							
☐ NEW BUILDING CONSTRUCTION AND RESTAURA	ANT LICE	ENSE* CHANGE OF RESTAURANT OPERATOR WITH	H REMODE	EL*			
☐ CHANGE OF RESTAURANT OPERATOR WITHOU	T REMO	DEL MODIFYING AN EXISTING BUILDING AS A RE	STAURAN	T*			
the Fond du Lac County Health Department with ye	our appl	sting facility a plan review is required. Plan review mate ication to the address above. Complete plans include: ent list and specification sheets, and floors, walls and c	a detailed	floor plan			
□ Prepackaged	\$ 308	8.00 (\$178.00 License fee + \$130.00 Preinspection fee)				
☐ Full-Service – Low Complexity*		\$ 670.00 (\$350.00 License fee + \$320.00 Preinspection fee)					
☐ Full-Service – Moderate Complexity*	\$ 903	\$ 903.00 (\$433.00 License fee + \$470.00 Preinspection fee)					
☐ Full-Service – High Complexity*	\$1310	\$1310.00 (\$540.00 License fee + \$770.00 Preinspection fee)					
☐ Additional Kitchen (within establishment)	\$120.00						
*To be determined by Sanitari	an at tim	ne of inspection					
Certified Food Manager Name:		Certified Course ID #:	Expiration	n Date:			
RETAIL FOOD ATCP 75 & Appendix ***		* Requires Certified Food Manage					
☐ Food Sales \$1 million (70-11)*		\$1,852.00 (\$1,082.00 License Fee + \$770.00 Pre-Inspecti	•				
☐ Food Sale >\$25,000 minimum (70-22)*		\$997.00 (\$452.00 License Fee + \$545.00 Pre-Inspection F					
☐ Food Sale \$25,000 (70-33)*		\$835.00 (\$315.00 License Fee + \$520.00 Pre-inspection F	•				
☐ Food Sale <\$25,000 & engaged in food processing ((70-44)	\$380.00 (\$155.00 License Fee +\$225.00 Pre-inspection Fe	,				
□ Not engaged in food processing (70-55)		\$259.00 (129.00 License Fee + \$130.00 Pre-inspection Fe	e)				
MICROMARKETS ATCP 75 & Appendix***							
☐ Micromarket☐ Micromarkets (2 or more one location)		0 (no Pre-Inspection fee) 0 (no Pre-Inspection fee)					
Total A	mount E	Enclosed: \$					
Applicant Signature		Nate·					
I consent to entry on the premises by the Fond du Lac C	County He	Date: ealth Department personnel for purposes of inspection at all re	asonable h	nours.			
	search o	online for the code listed above for which you are applying for.					
	anage or o	all applicable fees have been paid." operate a hotel, restaurant, temporary restaurant, tourist rooming house he department or by a local health department that is granted agent sta					

OPERATION DETAILS							
Do you offer a self-service food ba	ar? [] YES [] NO	HOURS OF OPERATION:					
		☐ MONDAY	☐ FRIDAY				
Will you keep food in a steam tab	le or warmer? 🗆 YES 📙 NO	□TUESDAY	☐ SATURDAY				
What is your seating capacity?		☐ WEDNESDAY	☐ SUNDAY				
		☐ THURSDAY					
SINKS							
Handwashing Sink At least one handwashing sink is required. Handwashing sinks shall be conveniently located near food activity stations and dish cleaning areas and they cannot be blocked by doors or equipment. Typically, more than one handwash sink is required. All new faucets must be hands free.							
Utility/Service Sink At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.							
Food Preparation Sink A food prep sink is required when food items need cleaning or thawing by placing them in a sink below the flood rim. This requirement is for new facilities and when existing facilities change ownership.							
PLEASE INDICATE THE NUMBER OF EACH SINK TYPE BELOW:							
HANDWASHING SINK	SERVICE SINK —	FOOD PREPARAT	ION SINK ————				
UTENSIL AND WAREWASHING							
A facility needs the adequate capacity to store soiled utensils prior to washing and needs sufficient space to allow for air drying of the clean utensils. Equipment must be available to adequately wash, rinse and sanitize dishes and utensils; please indicate your method below. ☐ THREE COMPARTMENT SINK WITH DRAIN BOARDS ☐ MECHANICAL DISHWASHER ☐ OTHER, EXPLAIN:							
COOLERS AND FREEZERS							
Please list the make, model and square foot capacity of your mechanical food storage equipment below. Residential coolers are not allowed and residential freezers are allowed only for storage of commercially frozen foods.							
15							
26							
37							
48							
FLOORS, WALLS AND CEILINGS							
Specify the type and color of finish material, i.e., fiberglass reinforced plastic panels, high gloss enamel paint, commercial vinyl floor tile, vinyl coated drop-in acoustical tile. All finishes in referenced area must be smooth, non-absorbent, and light colored.							
KITCHEN	FLOOR	WALL	CEILING				
FOOD PREPARATION AREA							
COOKING / COOKLINE							
WAREWASHING AREA							
FOOD STORAGE							
JANITOR CLOSET							
BAR / SERVICE COUNTER							
WALK-IN REFRIGERATORS AND FREEZERS							